



SUMMER FOOD SERVICE PROGRAM

**2019 Summer Food
April 16, Mitchell
April 30, Pierre**



OPERATIONAL (Food Service) Training

Why Summer Feeding?

- Nutritious meals and snacks for children
- Activities that are safe, fun, and filled with opportunities for learning
- Support for family food budgets
- Financial support for school nutrition programs through free meal reimbursement rates
- Additional employment opportunities for part-time nutrition program employees



SFSP Guidance

- ▶ 2019 Trainings - USDA requires us to use the most recent guidance
- ▶ SFSP Program Guidance link:
<https://www.fns.usda.gov/sfsp/handbooks>
 - ▶ 2016 SFSF Administrative Guidance for Sponsors
-  2018 SFSP Nutrition Guidance for Sponsors
 - ▶ 2017 SFSP Sponsor Monitor's Guide
 - ▶ 2017 SFSP Site Supervisor's Guide
- ▶ <https://www.fns.usda.gov/sfsp/policy>
Read any SFSP policies released since March of 2017 to present, the last SFSP Administrative Training.

South Dakota SFSP - Seriously Deficient Check List

Serious Deficiencies are grounds for disapproval of applications and for termination - impacts all Child Nutrition Programs

- 1) Noncompliance with bid procedures & contract requirements
- 2) Private Non-profit with IRS tax-exempt status revoked are immediately terminated and declared Seriously Deficient SFSP04-2017
<https://www.fns.usda.gov/sites/default/files/sfsp/SFSP04-2017os.pdf>
- 3) Submission of false information to the State Agency
- 4) Failure to return to SA any startup or advance payments which exceeded the amount earned for meals served
- 5) Violations at a significant portion of the Sponsor's site such as...see next slide

Sponsor Site Violations leading to declaration of Seriously Deficient examples:

- 1) Noncompliance with the meal service times set forth at 225.16(c)
- 2) Failure to maintain adequate records
- 3) Failure to adjust meal orders to conform to variations in the number of participating children
- 4) The simultaneous service of more than one meal to any child
- 5) The claiming of Program payments for meals not served to participating children
- 6) Service of a significant number of meals which did not include required quantities of all meal components
- 7) Excessive instances of off-site meal consumption
- 8) Continued use of a FSMC that is in violation of health codes.

Participant Eligibility

- ▶ The child must be 18 or under to receive meals through the SFSP.
 - ▶ A person that is 19 years of age and over and determined by a State or Local educational agency to have a mental or physical disability may also receive meals under the program
 - ▶ The person must also participate during the school year in a public or private nonprofit school program established for the mentally or physically disabled, is also eligible to receive SFSP meals.

Site Responsibilities

- ▶ Attend training(s) - office and food service and food service management/vendor staff put on by sponsor prior the beginning of summer meal program.
- ▶ Prevent discrimination.
- ▶ Supervise children as they eat in approved dining area.
- ▶ Serve or Offer reimbursable meals to all children.
- ▶ Meal count staff - Know what makes reimbursable meals if site is doing offer verses serve and assist children in taking reimbursable meal.
- ▶ Maintain complete and accurate paperwork
- ▶ If self-preparation site, maintain proper sanitation and health standards as required by State and local law
- ▶ If vended site, order and receive meals.

Site Supervisors Do's & Don'ts



United States Department of Agriculture

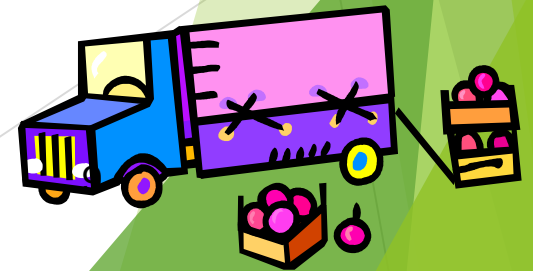
DO'S AND DON'TS FOR SITE SUPERVISORS



- ▶ USDA Do's and Don's for Site Supervisors SFSP

Vended or Central Kitchen Delivery of Meals

- ▶ Meals can be delivered no more than 1 hour prior to the beginning of the meal service
- ▶ Proper facilities must exist onsite for storing food at the proper temperatures.
- ▶ SFSP Site Supervisor's Guide 2017 page 6, and 24; also *page 10-11 of 2017 Sponsor Monitor's Guide* lists considerations
- ▶ Signed delivery receipts required



Site Types


- ▶ **Open site** – All children eat free without the need of additional paperwork because the site is *area-eligible*. Publish first come, first serve basis.
- ▶ **Restricted Open** -Normally open site, restricting attendance for reasons of security, safety, or control. 7 CFR 225.2

Page 12-13 [SFSP Administrative Guidance for Sponsor](#)



Site Types



- ▶ **Closed Enrolled site** - At least 50% of enrolled children must meet the income requirements. All children *enrolled* in an eligible program eat free if 50% of the children dining meet eligibility requirements or the site may be area eligible - **in South Dakota**  **waiver approved for summer 2019** allowing the site may be area eligible – documentation established in 2019.
- ▶ **Camp site** - Only meals served to children with an approved household application on file can be counted free.

Serving Meals Family Style

Restrictions

- ▶ Family style meal service where you pass the bowls of food - is **only** allowed at sites that are Closed Enrolled or Camps as their type.
- ▶ Program adults must assist to provide required minimum portions of each food component are taken.
- ▶ Page 43 and 46 [Nutrition Guide SFSP 2018](#)

Site Eligibility - Area Eligible

► Area Eligibility

- 50% or more of the children in a school service area qualify for free or reduced-price school meals, based on ***school or census data*** (generally good for 5 years from year of determination.)



Mobile Feeding Sites

► Mobile Requirements

- Each location must meet site eligibility criteria and other requirements:
 - Area eligible
 - Supervised meal service
 - Meals consumed on bus or near drop-off site
 - Times of meals service set
 - Sponsor must adjust meal deliveries based on fluctuations in attendance.
- Food Safety Extra Precautions
 - Proper food temperatures along entire route
 - Food temperature logs
 - Hand washing procedures and local health & safety regulations

Mobile Feeding Cont.

- ▶ Site Supervisor present at each meal service
 - ▶ Site supervisor travels with the vehicle along the route and supervises the site at each stop
 - ▶ OR where meals are delivered to each stop with an on-site supervisor waiting to receive the meals
 - ▶ Site supervisors must remain on site during the entire approved meal service time, regardless of site attendance.
- ▶ State and Sponsor Monitoring visits and reviews
 - ▶ Must abide by the same requirements as traditional SFSP sites.

See pages 16-17 and 48 of Administrative Guide

Summer Food Awareness

- ▶ Plan special event
- ▶ Raise awareness and make it fun
 - ▶ Speaker or presenter
 - ▶ Fun day(s) with carnival-like or physical activity games planned
 - ▶ Partner with community organizations for ways to promote the summer meal program.



SFSP Food Components of the Meal Pattern



Food Components

- Milk
- Vegetable and Fruits
- Grains
- Meat and Meat Alternates



SFSP Meal Pattern Attachment 3

SUMMER FOOD SERVICE PROGRAM MEAL PATTERN FOR CHILDREN

SELECT THE APPROPRIATE COMPONENTS FOR A REIMBURSABLE MEAL

FOOD COMPONENTS AND FOOD ITEMS	BREAKFAST Serve all three	LUNCH OR SUPPER Serve all four	SNACK Serve two of the four
Milk	Required	Required	
Fluid milk	1 cup ¹ (½ pint, 8 fluid ounces) ²	1 cup (½ pint, 8 fluid ounces) ³	1 cup (½ pint, 8 fluid ounces) ²
Vegetables and Fruits - Equivalent quantity of any combination of...	Required	Required	
Vegetable or fruit or	½ cup	¾ cup total ⁴	¾ cup
Full-strength vegetable or fruit juice ⁵	½ cup (4 fluid ounces)=50% ³		¾ cup (6 fluid ounces) ⁶
Grains/Breads⁷ - Equivalent quantity of any combination of...	Required	Required	
Bread or	1 slice	1 slice	1 slice
Cornbread, biscuits, rolls, muffins, etc or	1 serving ⁸	1 serving ⁸	1 serving ⁸
Cold dry cereal or	¾ cup or 1 ounce ⁹		¾ cup or 1 ounce ⁹
Cooked cereal or cereal grains or	½ cup	½ cup	½ cup
Cooked pasta or noodle products	½ cup	½ cup	½ cup
Meat and Meat Alternates - Equivalent quantity of any combination of...	Optional	Required	
Lean meat or poultry or fish or	1 ounce	2 ounces	1 ounce
Alternate protein products ¹⁰ or	1 ounce	2 ounces	1 ounce
Cheese or	1 ounce	2 ounces	1 ounce
Egg (large) or	½	1	½
Cooked dry beans or peas or	¼ cup	½ cup ¹²	¼ cup ¹²
Peanut or other nut or seed butters or	2 tablespoons	4 tablespoons	2 tablespoons
Nuts or seeds ¹¹ or		1 ounce=50% ¹⁴	1 ounce
Yogurt ¹³	4 ounces or ½ cup	8 ounces or 1 cup	4 ounce or ½ cup

Indicated endnotes can be found on the next page.

SUMMER FOOD SERVICE PROGRAM

Meal Pattern For Children

Select the appropriate components for a reimbursable meal

Food Components and Food Items	Breakfast Serve all three	Lunch/Supper Serve all four	Snack Serve two of the four
Milk	Required	Required	
Fluid milk (whole, low-fat, or fat-free)	1 cup (½ pint, 8 fluid ounces) ²	1 cup (½ pint, 8 fluid ounces) ²	1 cup (½ pint, 8 fluid ounces) ²
Vegetables and Fruits Equivalent quantity of any combination of:	Required	Required	
Vegetable or fruit or	½ cup	¾ cup total ⁴	¾ cup
Full-strength vegetable or fruit juice	½ cup (4 fluid ounces)	¾ cup ⁴	¾ cup (6 fluid ounces) ⁵
Grains/Breads⁶ Equivalent quantity of any combination of:	Required	Required	
Bread or	1 slice	1 slice	1 slice W
Cornbread, biscuits, rolls, muffins, etc. or	1 serving	1 serving	1 serving
Cold dry cereal or	¾ cup or 1 ounce ⁷		¾ cup or 1 ounce ⁷
Cooked cereal or cereal grains or	½ cup	½ cup	½ cup
Cooked pasta or noodle products	½ cup	½ cup	½ cup
Meat and Meat Alternates Equivalent quantity of any combination of:	Optional	Required	
Lean meat or poultry or fish or	1 ounce	2 ounces	1 ounce
Alternate protein products ⁸ or	1 ounce	2 ounces	1 ounce
Cheese or	1 ounce	2 ounces	1 ounce
Egg (large) or	½	1	½
Cooked dry beans or peas or	¼ cup	½ cup	¼ cup
Peanut or other nut or seed butters or	2 tablespoons	4 tablespoons	2 tablespoons
Nuts or seeds ⁹ or		1 ounce=50% ¹⁰	1 ounce
Yogurt ¹¹	4 ounces or ½ cup	8 ounces or 1 cup	4 ounce or ½ cup

Meal Pattern Info

Additional info at bottom is CRITICAL

1 For the purposes of the requirement outlined in this table, a cup means a standard measuring cup

2 Served as a beverage or on cereal or used in part for each purpose

3 Served as a beverage

4 Serve two or more kinds of vegetable or fruits or a combination of both.

Full strength vegetable or fruit juice may be counted to meet not more than one-half of this requirement

5 Juice may not be served when milk is served as the only other component

6 Bread, pasta or noodle products, and cereal grains (such as rice, bulgur, or corn grits) shall be whole-grain or enriched. Cornbread, biscuits, rolls, muffins, etc, shall be made with whole-grain or enriched meal or flour. Cereal shall be whole-grain, enriched, or fortified

7 Serving sizes and equivalents will be in guidance materials to be distributed by FNS to State agencies

8 Either volume (cup) or weight (ounces), whichever is less

9 Must meet the requirements of 7 CFR 225 Appendix A

10 Tree nuts and seeds that may be used as meat alternate are listed in program guidance

11 No more than 50 percent of the requirement shall be met with nuts or seeds. Nuts or seeds shall be combined with another meat/meat alternate to fulfill the requirement. For purposes of determining combinations, one ounce of nuts or seeds is equal to one ounce of cooked lean meat, poultry or fish

12 Plain or flavored, unsweetened or sweetened

MILK



Must be pasteurized fluid milk.
Only fat-free or low-fat milk to children ages
2 or above.



Must be pasteurized fluid milk.

BEST PRACTICES : fat-free or unflavored low-fat milk to children ages 2 or above Nutrition Guidance page 29

- When served at breakfast or snack can be served as a beverage or on cereal or used in part for each purpose.
- When served with lunch or supper – must be served as a beverage.

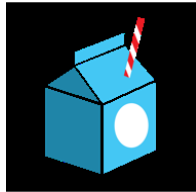
Dietary Substitutions/Modifications (7 CFR 225.16(f)(4))

Sponsors are not required to accommodate dietary preferences, but are encouraged to do so within the existing meal patterns. However, sponsors are required to make substitutions or modifications to the meal patterns for participants with disabilities who are unable to consume the regular program meals when such substitutions are supported by a statement from a recognized medical authority that includes the required alternate foods (FNS Instruction 783-2, Rev.1, 10-19-94). See Nutrition Guide page 19

MILK

- Milk may not be credited for snacks when juice is served as the only other component.

Snack Menu **Not** Allowed:



+



- Milk may never be credited when cooked in cereals, puddings or other foods.

SFSP FRUITS & VEGETABLES

NSLP - these are 2 unique groups

- ❑ Lunch, snack or supper serving size is $\frac{3}{4}$ cup total minimum, can be more - no calorie limits.
- ❑ Serve two or more kinds of vegetable or fruits or a combination of both.
- ❑ Full-strength vegetable or fruit juice may be counted to meet not more than one-half of this requirement.
- ❑ Don't serve 2 forms of same fruit or veg in same meal, i.e. apple and applesauce.
- ❑ Dried fruit credits amount served $\frac{1}{4}$ c raisins = $\frac{1}{4}$ c
- ❑ Fruit on yogurt doesn't count, or small amounts for flavor like pickles, relish, ketchup (see Page 13)



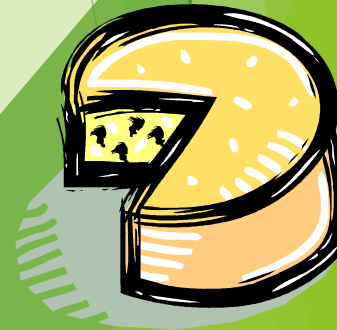
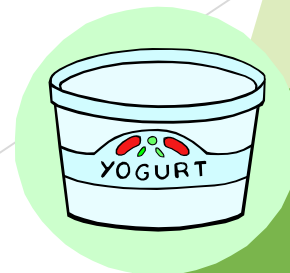
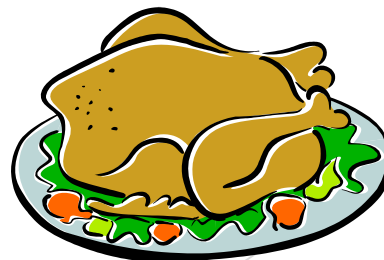
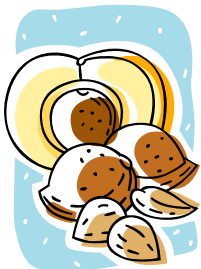
Fruits and Vegetables

- Juice & Milk cannot be served together at snack menu - both fluids
- Breakfast requires $\frac{1}{2}$ cup serving or 4 fluid ounces if serving 100% juice.
- Combination foods (i.e., Fruit Cocktail, Mixed Vegetables) count as one item
- Less than $\frac{1}{8}$ cup does not count



Meat and Meat Alternates

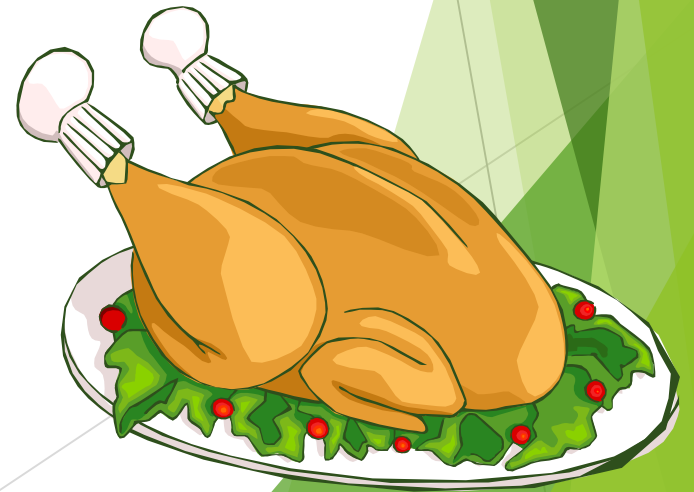
- ☐ Lean meat, poultry or fish
- ☐ Alternate protein products meeting requirements of 7CFR 225 Appendix A
- ☐ Cheese
- ☐ Egg (large)
- ☐ Cooked dry beans or peas
- ☐ Peanut or other nut or seed butters
- ☐ Nuts or seeds ~ one ounce is = to 1 ounce cooked
- ☐ Yogurt, plain or flavored, unsweetened or sweetened and various fat levels



Meat and Meat Alternates

Amount required is referring to the lean, edible portion.

Less than 1/4 ounce of cooked lean meat or equivalent doesn't count.



Processed Meat Items are treated differently from raw meat items.

These include:

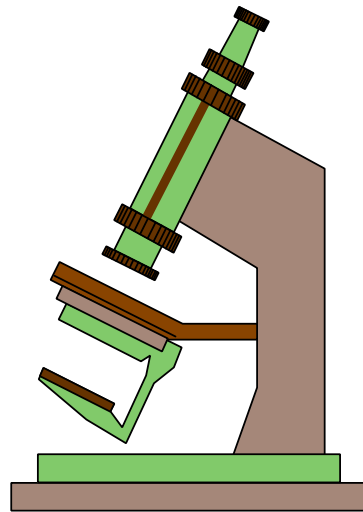
- ▶ Fish Sticks
- ▶ Chicken Nuggets
- ▶ Corn Dogs
- ▶ Mixed, pre-prepared items such as:
 - ▶ beef stew
 - ▶ ravioli

All Processed Meat items MUST have:

- ▶ Child Nutrition Label
or
- ▶ Manufacturers Product Formulation Statement

Child Nutrition Labels

CN labels list information about a food's contribution toward the meal pattern.



Child Nutrition Label

CN

This 1.95 oz. Fully Cooked Beef Patty provides 1.5 oz. equivalent meat/meat alternate for the Child Nutrition Meal Pattern requirements. Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-84.

CN

CN

CN

Manufacturers Product Formulation Statement

- ▶ Check with supplier
- ▶ Check label
 - ▶ toll free telephone number
 - ▶ address
- ▶ Must be signed and dated by someone in the company.

Documentation Needed

- ▶ Show - Verifying Acceptable Documentation Slides / handout

Food Buying Guide

for Child Nutrition Programs



<https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs>

See Nutrition Guide pages 17-18, 51-52, 59, and 105-107

Food Buying Guide Tools

- ▶ Food Buying Guide for Child Nutrition Programs - New Online Interactive with Recipe Analysis Workbook

<https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs>

- ▶ <https://foodbuyingguide.fns.usda.gov/> Mobile App





Food Buying Guide for Child Nutrition Programs Interactive Web-Based Tool

The interactive Food Buying Guide allows for easy searching, navigating, and displaying of content. In addition, users can compare yield information, create a favorite foods list, and access tools, such as:

- The FBG Calculator
- Download Food Buying Guide
- Recipe Analysis Workbook (RAW), and
- Product Formulation Statement (PFS) Workbook.

Create a profile in order to save the following: food items in your Favorites list, shopping lists created by the FBG Calculator, analyzed recipes using the RAW, and Product Formulation Statements.

PLEASE NOTE: A Level 1 USDA eAuthentication account is needed to access the tool. New and existing users who have Level 1 access can proceed to the Tool by clicking on the 'Login or Create a Profile' button.

To create a Level 1 eAuthentication account, select this link: [Create eAuth Account](#). You will immediately receive an email with a link to activate your account with one simple click.

Contact cnpptab@usda.gov for assistance in accessing the site.

Login or Create a Profile

OR

Continue as a Guest User

Select Organization Type

Enter

Create a Login OR enter as Guest User

HOME MEAL COMPONENTS FOOD ITEMS TOOLS APPENDICES HELP LOG OUT

WELCOME TO THE FOOD BUYING GUIDE

The Interactive Food Buying Guide allows for easy display, search, and navigation of food yield information. In addition, users can compare yield information, create a favorite foods list, and access the Recipe Analysis Workbook (RAW) and the Product Formulation Statement Workbook.

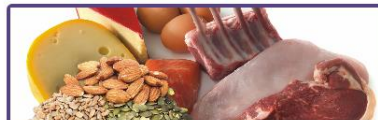
Food Items Search

Exhibit A Grains Tool

Download Food Buying Guide

FBG Calculator

Recipe Analysis Workbook (RAW)



MEATS/MEAT ALTERNATES



FRUITS



MILK



VEGETABLES



GRAINS



OTHER FOODS



Food Buying Guide for Child Nutrition Programs

U.S. DEPARTMENT OF AGRICULTURE

[HOME](#) ▾

[MEAL COMPONENTS](#) ▾

[FOOD ITEMS](#) ▾

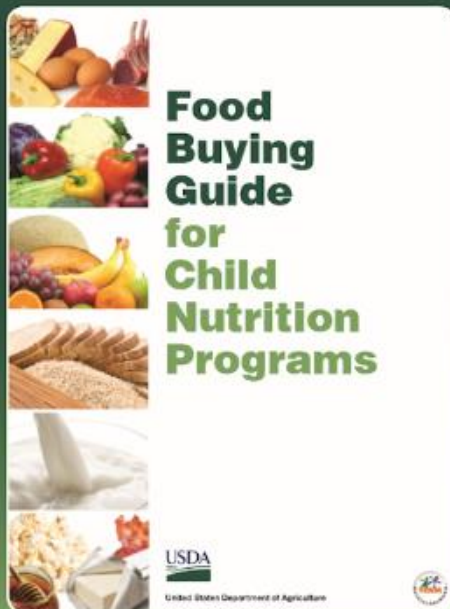
[TOOLS](#) ▾

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Download Food Buying Guide



[Food Buying Guide Introduction](#)

[Food Buying Guide Section 1: Meats/Meat Alternates](#)

[Food Buying Guide Section 2: Vegetables](#)

[Food Buying Guide Section 3: Fruits](#)

[Food Buying Guide Section 4: Grains](#)

[Food Buying Guide Section 5: Milk](#)

[Food Buying Guide Section 6: Other Foods](#)

[Food Buying Guide Appendixes](#)

Section 1 - Meats/Meat Alternates

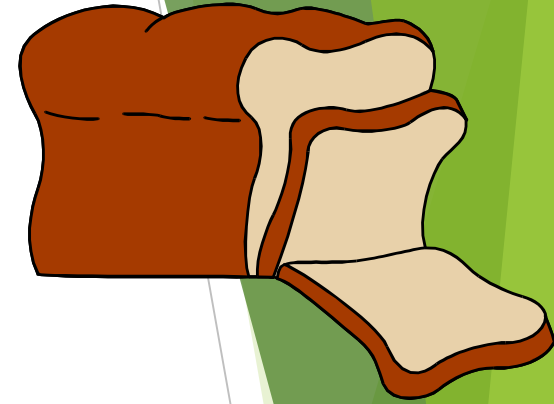
1. Food As Purchased, AP	2. Purchase Unit	3. Servings per Purchase Unit, EP	4. Serving Size	5. Purchase Units for 100 Servings	6. Additional Information
BEEF, GROUND, fresh or frozen (continued)					
Beef, Ground, fresh or frozen <i>Market Style, no more than 30% fat, (Like IMPS #136)</i>	Pound	7.46	1-1/2 oz cooked lean meat	13.50	1 lb AP = 0.70 lb cooked, drained, lean meat
Beef, Ground, fresh or frozen^{9, 10} <i>no more than 26% fat, (Like IMPS #136)</i>	Pound	11.50	1 oz cooked lean meat	8.70	1 lb AP = 0.72 lb cooked, drained, lean meat
	Pound	7.68	1-1/2 oz cooked lean meat	13.10	1 lb AP = 0.72 lb cooked, drained, lean meat
Beef, Ground, fresh or frozen^{9, 10} <i>no more than 24% fat, (Like IMPS #136)</i>	Pound	11.60	1 oz cooked lean meat	8.70	1 lb AP = 0.73 lb cooked, drained, lean meat
	Pound	7.78	1-1/2 oz cooked lean meat	12.90	1 lb AP = 0.73 lb cooked, drained, lean meat
Beef, Ground, fresh or frozen^{9, 10} <i>no more than 20% fat, Includes USDA Foods, (Like IMPS #136)</i>	Pound	11.80	1 oz cooked lean meat	8.50	1 lb AP = 0.74 lb cooked, drained, lean meat
	Pound	7.89	1-1/2 oz cooked lean meat	12.70	1 lb AP = 0.74 lb cooked, drained, lean meat

1. Food As Purchased, AP	2. Purchase Unit	3. Servings per Purchase Unit, EP	4. Serving Size	5. Purchase Units for 100 Servings	6. Additional Information
PEARS (continued)					
Pears, fresh <i>150 count, Whole</i>	Pound	4.10	1 whole, raw pear (about 1/2 cup fruit)	24.40	1 lb AP = 0.92 lb ready-to-serve or -cook raw, unpared pears
Pears, fresh <i>120 count, Whole</i>	Pound	3.30	1 whole, raw, medium pear (about 3/4 cup fruit)	30.40	
	Pound	7.10	1/4 cup raw, pared, cubed fruit	14.10	1 lb AP = 0.78 lb ready-to-serve or -cook raw, pared pears
Pears, fresh <i>100 count, D'Anjou or, Bosc or, Bartlett, Whole</i>	Pound	2.29	1 whole, raw pear (about 1-1/4 cups fruit)	43.70	1 lb AP = 0.94 lb (about 3 cups) ready-to-cook or -serve raw cored, wedged pears
Pears, canned <i>Diced, Packed in juice or light syrup, Includes USDA Foods</i>	No. 10 Can (106 oz)	47.60	1/4 cup fruit and liquid	2.20	
	No. 10 Can (106 oz)	38.00	1/4 cup drained fruit	2.70	1 No. 10 can = about 66.0 oz (9-1/2 cups) drained pears
	No. 2-1/2 Can (29 oz)	13.10	1/4 cup fruit and liquid	7.70	
	No. 2-1/2 Can (29 oz)	10.50	1/4 cup drained fruit	9.60	1 No. 2-1/2 can = about 18.4 oz (2-5/8 cups) drained pears
	Pound	7.20	1/4 cup fruit and liquid	13.90	
	Pound	6.00	1/4 cup drained fruit	16.70	1 lb AP = about 10.2 oz (1-1/2 cups) drained pears
Pears, canned <i>Halves, Packed in juice</i>	No. 10 Can (105 oz)		liquid (about 1 pear		



GRAINS-Whole-grains

- ▶ Grain and Bread minimum serving sizes either volume (cup) or weight (ounces), whichever is less; found in Nutrition Guidance based on the Chart found on pages 198-100
- ▶ Whole-grain or enriched
- ▶ May need to purchase a small kitchen scale if make from scratch
- ▶ Best practices pages 28-31



Grains and Breads

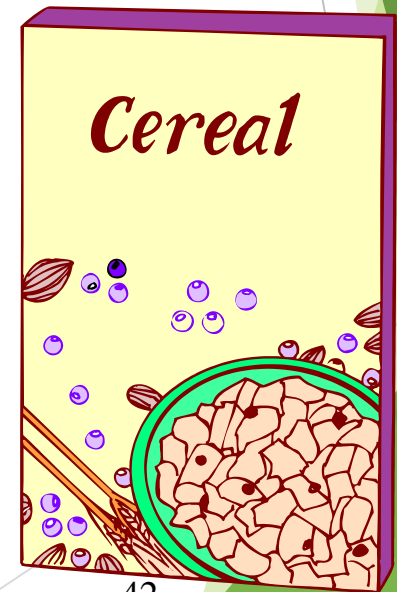
What is a Serving?



Grains/Breads and You

Nutrients:

- Carbohydrates
- B vitamins
- Fiber



Criteria for Creditable Grains/Breads

- Made with whole-grain flour is best.

What type of grains should I offer?

INSTEAD OF:	CHOOSE WHOLE GRAINS:
White rice	Brown rice, wild rice, quinoa
White flour	Whole-wheat flour
White bread	Whole wheat bread
Noodles, pasta, spaghetti	Whole-wheat pasta or noodles
Flour tortillas	Whole wheat or whole-corn tortillas
Crackers	Whole grain-rich crackers
Degermed cornmeal	Whole grain-rich cornmeal

- Label indicates the product is enriched or whole-grain; made from enriched or whole-grain meal or flour, bran and/or germ, see page 28-29.

Creditable Grains/Breads

Bread type coating, Chow Mein Noodles,
Crackers -Saltine and Snack, Croutons,
Pretzels, Stuffing



Creditable Grains/Breads

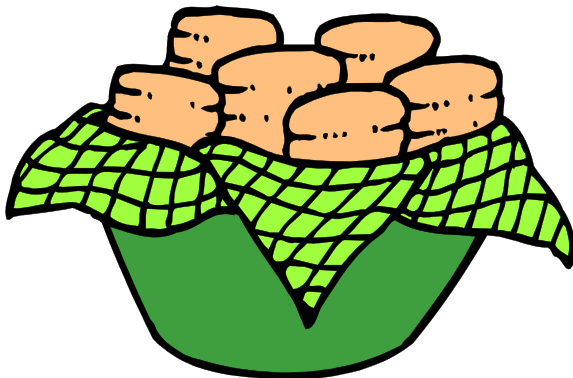
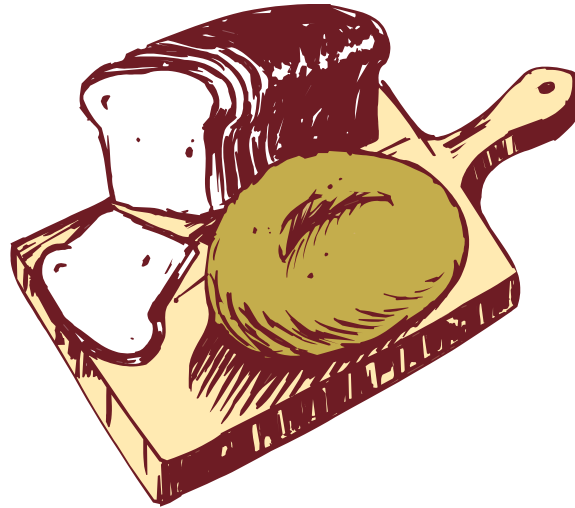
Cereals or bread products that are used as an ingredient in another menu item



Must have a CN label to determine component contributions

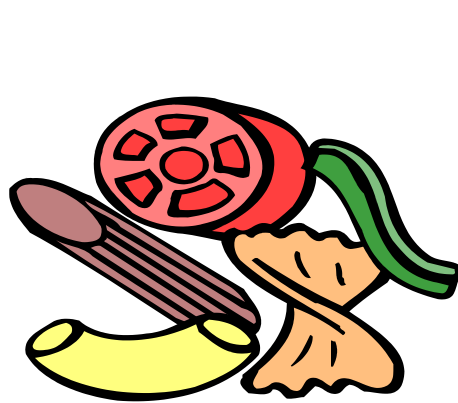
Creditable Grains/Breads

Biscuits, Bagels, Rolls, Tortillas, Muffins,
and Crackers



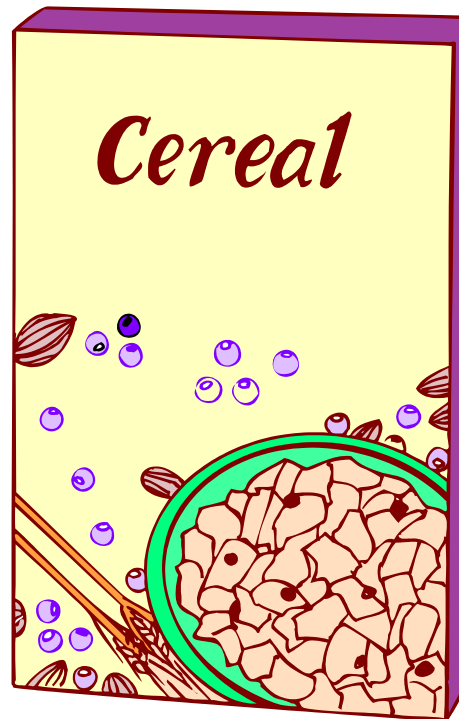
Creditable Grains/Breads

Cooked cereal grains, rice,
Cooked macaroni or
noodle products



Creditable Grains/Breads

Ready-to-Eat cereals



How are grains and bread products grouped by USDA?



**USDA groups grains/breads
by weight.**

Grains/Breads - What is a serving?

Cereal O's Food Label

Nutrition Facts

Serving Size = 1 cup (30 g)

Servings per container 10

Creditable Grains/Breads -

What is a serving?

Cereal O's (GROUP __)

1 Serving = 1 cup (volume for flakes or rounds)
OR

1 Serving = 1 oz. (weight)

Minimum for SFSP $\frac{3}{4}$ cup or 1 oz.

Whichever is less

Creditable Grains/Breads - Using this product, how much is a SFSP serving?

Cereal O's

1 Serving = ? cup

Creditable Grains/Breads - Using this product, how much is a **SFSP** serving?

Cereal O's Key

1 Serving = 3/4 cup minimum for those using SFSP meal pattern

In this example – box label is same as Bread/Grain Chart for those using 1 oz equivalent so 10 servings; but for SFSP meal pattern the box will yield 13 servings.

Grains/Breads - What is a serving?

Fruit and Nutty Granola Bar Food Label

Nutrition Facts

Serving Size = 2 bars (42 g)

Servings per container 6

Creditable Grains/Breads -

What is a SFSP serving?

Fruit & Nutty Granola Bar (Group E)

1 Serving = 1.8 oz. or (50 g)

Creditable Grains/Breads -
Using this product, how much is a
SFSP serving?

Fruit & Nutty Granola Bar Key

**1 Serving = 2 packages each with 2 bars therefore
4 bars (which might be more than a child may
choose to eat in one sitting)**

**– suggest looking for another product to meet
the grain requirement**

Grains/Breads - What is a serving?

Animal Crackers Food Label

Nutrition Facts

Serving Size = 55 pieces (30 g)

Servings per container 36

Creditable Grains/Breads -
Using this product, how much is a
SFSP serving?

Animal Crackers

What Group is this?

1 Serving = ? crackers

Creditable Grains/Breads - Using this product, how much is a SFSP serving?

Animal Crackers Key

1 Serving = 45 crackers

Time - permitting: Group activity
- practice label reading and
application to SFSP Meal Pattern

Update of Food Crediting



USDA Policy Memo SFSP 02-2019, CACFP 02-2019, SP08-2019 Update of Food Crediting in the Child Nutrition Program 12/4/18 SP08 CACFP02 SFSP02 Update of Food Crediting in CNP

- ▶ First step by FNS towards improving the Child Nutrition Program CNP crediting system. Crediting guidelines specify how individual food items contribute to the CNP meal patterns.
- ▶ Crediting information is conveyed through Food Buying Guide for Child Nutrition Programs
 - ▶ Crediting Shelf-stable, dried and semi-dried meat, poultry, and seafood snacks will be allowed
 - ▶ Along with coconut, hominy, popcorn, surimi seafood and tempeh
 - ▶ Crediting of vegetables disguised as other components, for example noodles/pasta made from vegetables including legumes
 - ▶ Turkey bacon

Meal Pattern(s) Chosen

- ▶ The SFSP meal patterns allow sponsors to serve meals that meet a child's nutritional needs, are appetizing to children, and are consistent with the *Dietary Guidelines for Americans*.
- ▶ SFSP Meal Pattern Chart Attachment 3 - Page 11 in Nutrition Guide
- ▶ Others - Nutrition Guidance
 - ▶ National School Lunch Program - Lunch Pattern with vegetable sub-groups
 - ▶ School Breakfast Program - Snack After School (Breakfast/Snack PR)
 - ▶ Child & Adult Care Food Program (Under 6 - smaller portions)

Monthly Menu's

Each day's menu should show
components of meal pattern
you are using

Sample Cycle Menus found in
Nutrition Guidance pages 33-35

Making the Most of Summer Meals –
Building a Healthy Plate and
recipes found in Nutrition
Guidance Handbook page 40



Sample MENU

THESE MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

MAY/JUNE

SUMMER LUNCH MENU - 2013

TENTATIVE

Monday May 27	Tuesday 28	Wednesday 29	Thursday 30	Friday 31
No Meals Memorial Day	Double Stuff Pizza Fresh Broccoli Fresh Apples Milk	Chicken Strips French Fries Oranges Slice of Bread/ jelly pc Milk	Hamburger on a Bun Tator Tots Fresh Apples Milk	BBQ Rib Patty on a Bun Green Beans & Carrots Oranges Milk
Monday June 3	Tuesday 4	Wednesday 5	Thursday 6	Friday 7
French Toast Sticks Turkey Sausage Tri-Tators Juice Milk	Turkey Sandwich on a Bun Carrots/Celery Sticks Strawberries Whole Wheat Sugar Cookie Milk	Super Nachos Lettuce/Tomato/Shredded Cheese Canned Fruit Milk	Popcorn Chicken French Fries Fresh Fruit Slice of Bread/jelly pc Milk	Grilled Cheese Fresh Veggie Sticks Canned Fruit Milk
Monday 10	Tuesday 11	Wednesday 12	Thursday 13	Friday 14
Turkey Sandwich on a Bun Carrots/Celery Sticks Fresh Fruit Whole Wheat Sugar Cookie Milk	Double Stuff Pizza Corn Fresh Fruit Milk	Chicken Strips French Fries Fresh Fruit Slice of Bread/Jelly PC Milk	Hamburger on a Bun Tator Tots Canned Fruit Milk	Ravioli Peas & Corn Fruit Milk Breadsticks (2)
Monday 17	Tuesday 18	Wednesday 19	Thursday 20	Friday 21
Turkey Sandwich on a Bun Juice Box Apple/Orange Scooby Snak Milk	French Toast Sticks Turkey Sausage Tri-Tators Juice Milk	Super Nachos/Central,VV,SP,KN Lettuce/Tomato/Shredded Cheese Canned Fruit Milk Soft Shell Taco/Beanitos	Popcorn Chicken French Fries 10 oz. OJ Slice of Bread/jelly pc Milk	Grilled Cheese/SP,VV Fresh Veggie Sticks/Green bean Canned Fruit Milk Turkey Sloppy Joe on a Bun/KN,B
Monday 24	Tuesday 25	Wednesday 26	Thursday 27	Friday 28
DBL.Stuff Pizza Celery Meatball Sub (H.S.) Use P&B sub dough Fruit Milk	Chicken Patty on a Bun Baked Beans Glazed Carrots Fruit Milk	Teriyaki Chicken and Rice Cheesy California Blend Fruit Slice of Bread/Jelly PC Milk	Hamburger on a Bun French Fries Green Beans Fruit Milk	Popcorn Chicken Tator tots Fruit Muffin Milk

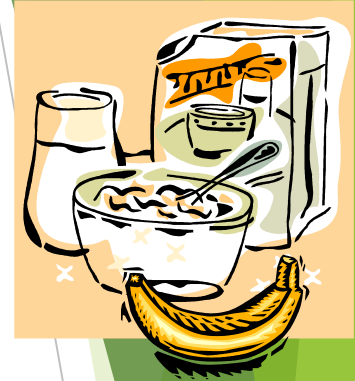
We are an equal opportunity employer.

Basic Food Components

Breakfast

► SFSP Meal Pattern

- Milk (1 cup/8 ounces)
 - Vegetable or fruit (1/2 cup)
 - Bread and/or bread alternate
 - (Meat or meat alternate is optional)
- OVS at Breakfast, 4 food items must be offered, child must take 3 to have a reimbursable meal.
- The fourth food item can be fruit/vegetable, bread/bread alternate, or meat/meat alternate. See Nutrition Guide page 44 (OvS is optional, must enter on site application and State Agency can deny)



Basic Food Components Breakfast

- ▶ School Food Authority SFA on School Nutrition Programs can continue using meal pattern from school year.
- ▶ Schools have the choice to change or stay on School Breakfast Program Meal Pattern
- ▶ SFA must use approved production record for meal pattern chosen.



Basic Food Components

Lunch/Supper

- ▶ SFSP Meal Pattern -
 - ▶ Fluid Milk (1% or Skim white and only flavored skim or fat free milk) serving is 1 cup or 8 ounces
 - ▶ 2 - Vegetable(s) and/or fruit(s) equaling $\frac{3}{4}$ cup serving
 - ▶ Bread or grain - 1 serving see chart
 - ▶ Meat and meat alternates
- ▶ Use approved production record in handouts and at <http://doe.sd.gov/cans/sfsp.aspx> under *Documents*

OVS for SFSP Lunch/Supper

- ▶ Offer Versus Served indicate on site application
- ▶ Five food items must be offered:
 - ▶ One serving of meat/meat alternate
 - ▶ Two different fruit/vegetables food items totaling minimum of $\frac{3}{4}$ cup for one serving
 - ▶ One serving of bread/bread alternate
 - ▶ One serving of fluid milk
- ▶ Child must take 3 or more of the 5 items offered
- ▶ SFSP OvS is different than NSLP see Nutrition Guidance pages 44-45

SFSP Offer Versus Serve

- ▶ https://www.youtube.com/watch?v=Vs_JEj00_Us



United States Department of Agriculture

SUMMER FOOD SERVICE PROGRAM OFFER VS. SERVE



Children who are offered food choices are more likely to eat the foods they like rather than throw the food away. Offer Versus Serve (OVS) is an optional style to menu planning and meal service that helps Summer Meal sponsors reduce food waste and costs, while ensuring children receive nutritious meals they enjoy. You can use OVS at breakfast, lunch, and supper meals. OVS is not allowed at snack.

SNACK -Basic Food Components

► Snack -

Serve 2 food items from any of 4 components:

- Vegetable/Fruit
- Milk
- Bread or grains
- Meat/meat alternate

NOT allowed to serve milk and fruit/vegetable juice together

- Production record must show all snack information (School using NSLP meal pattern use the SBP/Snack production record)
- No Offer versus Serve

Meal Pattern Modifications

- ▶ Infant (0 - 11 months) meals - must follow CACFP meal pattern regulations
- ▶ Meals for children under 6 must follow CACFP meal pattern regulations *See note page 10
- ▶ Teens (no maximum in SFSP) can be served adult portions according to the CACFP meal pattern regulations - but NO additional reimbursement for this larger serving size.
- ▶ Meal patterns serving sizes are minimums, extra creditable foods and serving sizes can be given to older children as budget allows.

Special Diets or Accommodations

- ▶ Other Dietary Substitutions and Exceptions
 - ▶ Disabilities – accommodation must be supported by a medical statement.
Reimbursable
 - ▶ Medical or Special Dietary needs – not related to disability, see page 19
 - ▶ Non-Dairy Milk Substitutes
- ▶ See South Dakota Numbered Memos [SFSP 240.1](#) and [USDA Policy Memo CACFP 14-2017,SFSP 10-2017](#). The link gives you the approved form and guidance.
- ▶ Schools must follow the same requirements as during school year Memo SP40-2017.⁷¹

South Dakota Production Record

- ▶ Production Records must match the meal pattern chosen
- ▶ Documentation of:
 - ▶ Foods
 - ▶ Amount of Foods
 - ▶ Each meal
 - ▶ Electronic Prototype for SFSP
- ▶ SFSP
 - ▶ South Dakota approved SFSP Production Records found under *Documents* at <http://doe.sd.gov/cans/sfsp.aspx>
- ▶ NSLP
- ▶ SBP/Snack (Schools)
- ▶ CACFP (Smaller portion/under 6 or infants)

Production Record Suggestions

- ▶ Much can be done in advance EXCEPT:
 - ▶ Quantity Prepared
 - ▶ Numbers Served
- ▶ Develop cycle production records
- ▶ Be specific where needed
- ▶ Record date (month, day, year)
- ▶ Record Site Name on each page - even if only one site

SFSP Production Record

Menu Column

- Record Food Item on Correct Row
 - bread items on bread/grain row, etc.
 - Helps prevent meal pattern errors
- Does **Not** Need to be Specific

B R E A K F A S T	<u>Menu component</u>	<u>Menu</u>
	Bread/Grain	Cereal
	Fruit/Vegetable	Orange Juice
	Milk	Milk
	Other	

Serving Size

- ▶ SFSP Serving size All Ages including Adults (optional)
- ▶ Must make sense with food in menu column - i.e. oatmeal by cup, grams or ounces
- ▶ Meat/meat alternates in ounces and maybe CN label if combo food

<u>Menu</u>	Ages
	1-18
Cereal	1 c
Orange Juice	1/2 c
Milk	1 c

Production Record - Food Item

Specific Food Item Column

- More Information About Menu Item
 - Weight for breads/grains
 - For example: 15 crackers = 31 grams
 - Recipe References
 - CN References
 - Frozen, Canned, Fresh, etc.
 - Cut of Fruits/Vegetables
 - % Lean for Meats
- May be Blank
 - If menu item does not require it

Cheerios	1
100% Concentrate	1
	1
Cinnamon Bread	1
Fresh Seedless Grapes	6
USDA Turkey Rolls	6
	2
	2
Whole kernel	1
Diced with juice	1
	2
	2

Quantity Prepared - Fill day of meal

Quantity Prepared Column

- Specific & Measurable

- Pounds
- Ounces
- Can Sizes
- Cups
- Gallons

- NOT:

- "2 Loaves"
- "3 Cans"
- Not Specific Enough

1/2 box, 32 ounces
1/2 gallon
1 gallon
1 1/2 - one pound loaves
6 pounds
6 pounds
2 - one pound loaves
1 - #10 can
1 - #10 can
2 gallon

Leftover Column - Fill day of meal

- ▶ Site Supervisor determines
 - ▶ Over Preparing - Adjustments are required to planned amount
 - ▶ Compliance by staff - Plan 1 meal per child
 - ▶ Program fiscally can't afford to make extra - not reimbursable and isn't sustainable (Must check with your administration for other funds to cover if doing this).



Numbers Served - Complete Daily

- ▶ Always Record Totals
- ▶ Actual Numbers - Point of Service
 - ▶ SFSP one serving so 1-18
 - ▶ Do Not enter planned numbers
- ▶ Adults (combine Program/Non-program)
 - ▶ Do **NOT** claim adult meals
 - ▶ (Optional to feed Non-program adults) - record but not reimbursable, if feed any adults must be written on the form.

Number Served	
1-18	14
Adults	
Total	14

Production Record SAMPLES

SF SP PRODUCTION RECORD

Date

Center:

	<u>Menu component</u>	<u>Menu</u>	<u>Serving Size</u>	<u>Food Item</u>	<u>Quantity Prepared</u>	<u>Leftover</u>	<u>Number Served</u>
B R E A K F A S T	Bread/Bread Alternate						
	Fruit/Vegetable						1-18 _____
	Milk						Adults _____
	Other						Total _____
S N A C K A M	(CHOOSE TWO)						
	Meat/Meat Alternate						1-18 _____
	Bread/Bread Alternate						Adults _____
	Fruit/Vegetable						
L U N C H	Milk						Total _____
	Meat/Meat Alternate						
	Bread/Bread Alternate						1-18 _____
	Fruit/Vegetable						Adults _____
	Fruit/Vegetable						
	Milk						Total _____
	Other						

Production Records Q & A's

- ▶ Recipes on File?
 - ▶ Make Recipe Reference if -
 - ▶ Recipe on File
 - ▶ Recipe Prepared as Written
 - ▶ Make copy of all recipes of the week being reviewed and send with production record
- ▶ Child Nutrition CN Labels or Product Formulation Statement PFS?
 - ▶ Document “CN Label or PFS” have copy in file
- ▶ How Long?
 - ▶ Three previous year + current year.



Production Records

- ▶ Incomplete production records are the most frequent finding on reviews.
- ▶ Incomplete or inadequate documentation can result in an agency returning reimbursement.
- ▶ Production records are used to:
 - ▶ document that meals meet pattern, include CN labels, Standardized Recipes, etc.
 - ▶ document that adequate food served
 - ▶ justify food purchases
 - ▶ back up numbers of meals claimed for reimbursement



Off-site Meals

- ▶ All field trip meals must be preapproved before the trip (form requires menu items).
- ▶ Complete SFSP Off-site meal form found on website [SD DOE CANS SFSP Website](#) under *Documents* and titled **SFSP Off-site Meals Form**, then submit to CANS 10 days in advance when possible. Please submit Child Nutrition Label for menu items on form when it applies.
- ▶ Off-site Meals must be included on production records kept for that day.⁸³

Off-site Meals

- ▶ Prepare Meal Count Form to accompany the food taken on the field trip along with any safe food practices documentation (Number meals received, temperature log at time of pickup, temperatures at start of meal service, and if applies - temperature log of foods when returned to kitchen and number of leftover meals/food items).
- ▶ Point of service (actual meal count) **must be taken at the off-site location** and sent in with meal counts for the month.
- ▶ Multiple requests options - Excel format, Cold menus pre-approved, etc.
 - ▶ The meals service must be approved for the place the children will be that day.
 - ▶ Notify CANS if a change occurs - changes do happen due to weather.

Inventory Records

- ▶ SFSP commodities/USDA foods or if you are a school and use NSLP commodities/USDA foods please keep or Bill of Lading and itemized pricing for records.
- ▶ Any other food purchases make sure you keep receipt of product for your records.
- ▶ Nutrition Guide Pages 22, 48-51; First in First Out FIFO Inventory Management page 92; and SAMPLE Food Inventory Record 110-111.

Basics and Staying on Budget

- ▶ Menu planning for summer meals involves a variety of considerations. Most importantly, the menu must meet the SFSP meal pattern requirements. Children's preferences, recipes, local and seasonal products, serving location, food costs, food safety and handling, equipment, and labor must also be considered. With a little planning, SFSP menus can be tasty, nutritious, and affordable! See page 22 for ideas and considerations.
- ▶ Like any well-run business, your summer program needs a budget to help you establish priorities, make decisions, and know how your program dollars will be generated and spent. Along with administrative and labor costs, you must account for operating costs. Operating costs are the direct expenses you incur to “put meals on the table,” including how much you spend on food. Tips on how to calculate your food costs and stay on budget see pages 48-49.

Food Expenses not Allowed

- ▶ Not creditable or not part of a meal pattern:
 - ▶ Jell-O/Pudding
 - ▶ 2% chocolate milk
 - ▶ Ice cream/popsicles
 - ▶ Coffee
 - ▶ Soda pop
- ▶ Require corrective action if funds were used for unallowable costs
 - ▶ State requires sponsor to replenish funds
 - ▶ USDA funds may not be used to restore funds, but must come from another source.

Planning Appealing SFSP Menus



Are these reimbursable snacks?

- ▶ Watermelon and Peaches
- ▶ Corn Chips and Salsa
- ▶ Peanut Butter Crackers and water
- ▶ Hi-C and cookies
- ▶ Ice cream and cake
- ▶ Orange Juice and fruit cocktail

NO

Probably

NO

NO

NO

? PB
flavor
ed
cracke
rs NO;
Cracke
r and
Peanut
Butter
could
be

Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast				
Orange Juice Waffles Sausage <i>milk</i>	Ham and Eggs Toast Milk	Orange Slices Hash Browns Milk <i>bread</i>	Raisins Oatmeal Milk 	Strawberries Cornbread Hot Chocolate <i>?</i>
AM Snack				
Apple Juice Watermelon <i>One comp.</i>	Milk Trail Mix 	Vanilla Pudding Vanilla Wafer	Milk Pretzels 	Banana Hot Dog Bun 
Lunch				
Hot Dog Baked Beans Melon Slices Milk 	Chicken Leg Rice Greens Beans Biscuit Milk 	<i>One comp.</i> Scrambled Eggs Bacon Potato Rounds Tomato Juice WW Rolls <i>milk</i>	Ravioli Broccoli Fruit Cocktail Garlic Toast Milk <i>?</i>	Pizza Parmesan Zucchini Peach Slice <i>milk</i>
PM Snack				
Potato Chips Cheese <i>One comp.</i>	Veggies Cottage Cheese Dip 	Bologna Cheese <i>One comp.</i>	Pineapple Juice Carrots & Celery <i>One comp.</i>	Yogurt Rolls 
Supper				
Turkey Peas Pears Pasta Milk 	Macaroni and Cheese Asparagus Mandarin Oranges Milk 	Hamburger Cucumber Banana Slices Chips Milk 	Pinto Beans Cheese Frozen Red Grapes Tortilla Milk 	Meat Loaf Glazed Carrots Cherry Cobbler Rice Milk <i>Fruit/veg</i>

Reimbursable Meal

All parts of the meal pattern must be present in the appropriate amounts in order to receive payment for a meal.



Summer Menu Planning Helps

- ▶ Nutrition Handbook
- ▶ Summer Menu Checklist Page 97
- ▶ Sample Cycle Menus - 33-35
- ▶ Summer Menu Ideas - 36-39
- ▶ Standardized and Quantity Recipes - Page 22, 57-59
- ▶ Creating Positive Eating Environment - 63-65
- ▶ Education & Enrichment Pages 66-72

Procurement and Bid Procedures



- ▶ Micro-Purchases Informal method (Purchases between **\$0 - \$10,000**)
- ▶ Small Purchase - Informal (Purchase between **\$10,000 - \$250,000**) [3 bids or quotes & a buy]
- ▶ Competitive Sealed Bids (formal – over **\$250,000**) Check for your own agency threshold requirements
- ▶ South Dakota small purchases limit for supplies & services is \$25,000 which has not changed.
- ▶ Follow Procurement Procedures found on SD Department of Education CANS website
<http://doe.sd.gov/cans/index.aspx>

Hire with Care

- ▶ Sponsor determines number of staff needed based on anticipated meals to be served.
- ▶ Helpful if Food Service Manager has food production/nutrition background with food service experience.
- ▶ Use qualified volunteers
- ▶ All food service employees must meet the health standards set by local and State health authorities (I H S has local requirements if site in Tribal area)
- ▶ Develop job description for each food service position with duties and responsibilities
 - ▶ Food Production
 - ▶ Other food service staff
 - ▶ Train and send in training documentation to CANS

Monitor

- ▶ The key link between the sponsor and each site - see page 5 Sponsor Monitor's Guide. The monitor tasks are assigned to an administrative staff if sponsor is smaller, the tasks are essential to ensure the smooth operation of the program.
- ▶ The monitor will work with the site staff to ensure the proper training.
- ▶ The monitor will also help to correct any problems that occur with the program operations.
- ▶ **Smaller operations can't monitor themselves**

Monitoring/Program Integrity

- ▶ Pre-operational Visit (require if have sites with issues prior year, not opening until summer or new)
 - ▶ Conduct before a site operates the summer program.
- ▶ Site Visits –**SFSP 12-2011 Waiver South Dakota was approved to do summer of 2019!**
 - ▶ All sponsor visit sites during the first week of operation if new site or staff
 - ▶ Attach documentation in iCAN SFSP Attachment List unless requested and were granted first week waiver.
- ▶ Site Reviews (Required)
 - ▶ Sponsors must review sites during the first 4 weeks of program operation at least once.



Pre-operational Visit

- ▶ VISIT-All sites must be visited BEFORE they begin operation for summer program if new or issues in prior year or current year.
- ▶ Ensure sites have facilities to provide meal services for number of children expected to attend the site.
- ▶ Sanitation and food safety plans must be in place.
- ▶ **Documentation of this visit**
 - ▶ Copy kept at site
 - ▶ Original sent to Sponsor

First Week Visit - May request Waiver for Successful Prior Sponsors

- ▶ Sponsors must Visit all sites within the first week of operation
- ▶ Required to do if previously found to be seriously deficient (Waiver won't be granted by CANS)
- ▶ Waiver request is in iCAN Site Application, Question # 29 – CANS will grant or not
 - ▶ Ensures food service is operating smoothly
 - ▶ Make needed adjustments
 - ▶ Training needs, answer questions
 - ▶ Sponsor Monitor's Guide SFSP page 27

Monitor Site Review

Review all sites within the first four weeks of operation.

- ▶ Thoroughly examine the meal service from start to finish
- ▶ Correct problems and provide additional training as necessary
- ▶ Monitor Guidance pages; Documentation required!
- ▶ **Follow-up Visits for serious deficiencies to ensure permanent corrective action has been implemented**

Training of Site Personnel

Must keep accurate documentation - inspectors will be checking for to ensure reimbursable meals.

- ▶ **Daily meal count worksheet for all meals served**
- ▶ **ONLY CHILDREN MEALS** are reimbursable
- ▶ **Fill production record with number served**
- ▶ Send to administration to complete an accurate claim
- ▶ Meals served outside of meal time disallowed?
Monitor's Guide pages 12-13

Meal Count Form

- ▶ Required to be attached to web-based application

****Attach a copy of the daily meal count sheets that are used.****

- ▶ Commonly used form at OPEN sites: Attachment at back of the Administrative Guidance for Sponsors
- ▶ Complete all blanks on meal count form
 - ▶ Open site Meal count form includes:
 - ▶ Children 1st meals
 - ▶ Children 2nd meal [optional, plan only for 1st meals]
 - ▶ Program adults [SFSP staffers]
 - ▶ Non-program adults [optional - if choose to feed adults must have set charge and adult pays at the meal time]
 - ▶ Totals
- ▶ Must be signed by meal count attendant at Point of Service in dining area or field trip.
- ▶ Legal document - very important.

DAILY MEAL COUNT FORM																					
Site Name: _____										Meal Type (circle): B L SN SU											
Address: _____										Telephone: _____											
Supervisor's Name: _____										Delivery Time: _____					Date: _____						
Meals received/prepared _____ + Meals available from previous day _____ = _____ (Total meals available)																				[1]	
First Meals Served to Children (cross off number as each child receives a meal):																					
1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20		
21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40		
41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60		
61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80		
81	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	97	98	99	100		
101	102	103	104	105	106	107	108	109	110	111	112	113	114	115	116	117	118	119	120		
121	122	123	124	125	126	127	128	129	130	131	132	133	134	135	136	137	138	139	140		
141	142	143	144	145	146	147	148	149	150											Total First Meals +	[2]
Second meals served to children:																					
1	2	3	4	5	6	7	8	9	10											Total Second Meals +	[3]
Meals served to Program adults:																					
1	2	3	4	5	6	7	8	9	10											Total Program Adult Meals +	[4]
Meals served to non-Program adults:																					
1	2	3	4	5	6	7	8	9	10											Total non-Program Adult Meals +	[5]
																	TOTAL MEALS SERVED =				[6]

Meal Count Form – Closed/Camp

- ▶ Required to be attached to web-based application

****Attach a copy of the daily meal count sheets that are used.****

- ▶ Form listing names used at Closed or Camp sites: Attachment at back of the Administrative Guidance for Sponsors
- ▶ Complete all blanks on meal count form
 - ▶ Closed Enrolled or Camps have roster/names of children along with program and non-program adult (optional) on the meal count form. USE MEAL COUNT Worksheet for CAMPS also in back of Administrative Guidance for Sponsors.
- ▶ Must be signed by meal count attendant.
- ▶ Legal document – very important.

**SUMMER FOOD
SERVICE PROGRAM**
Meal Count Worksheet for Camps

Meal Count Worksheet for Camps	Date																		
Camper's Name	Meals Code	B	L	S	B	L	S	B	L	S	B	L	S	B	L	S	B	L	S
1.																			
2.																			
3.																			
4.																			
5.																			
6.																			
7.																			
8.																			
9.																			
10.																			
11.																			
12.																			
13.																			
14.																			
15.																			

Total Eligible Meals: _____ Total Ineligible Meals: _____ Total Program Adult Meals: _____

Total Non-Program Adult Meals: _____

Site Supervisor/Designee Signature _____

Date _____

Training Should include

- ▶ Meal schedules and information - oversight of entire meal service
 - ▶ Serving times
 - ▶ Delivery schedules - if applicable
 - ▶ Off-site meal approvals done properly
 - ▶ Approved number for site meal service
 - ▶ Meal pattern requirements (SFSP or pattern approved for)
 - ▶ Offer versus Serve for meal pattern - optional
 - ▶ How to recognize a reimbursable meal on the chosen meal pattern

Alternate weather plans

- ▶ All locations must have alternate weather plans - for severe weather, extreme heat, etc. - please state how information on changes will be communicated in your community
- ▶ SFSP 2017 Site Supervisor Guide & Page 27 Checklist
- ▶ SFSP Civil Rights
- ▶ SFSP Nutrition Guidance Handbook
 - ▶ Food Safety
 - ▶ Storage & Log
 - ▶ Minimum food temps & Log
 - ▶ Food Safety Checklist



Training of site personnel

- ▶ Completion of Daily records
 - ▶ Meal counting point of service and accurate
 - ▶ Menu adjustments
 - ▶ Meal counts on production records*
- ▶ Record retention-3 years on-site
 - ▶ Keep all records on site or with sponsor
 - ▶ CN labels for Production Records*
 - ▶ SFSP/NSLP commodities manifests, if applicable or using any leftovers from school year or DoD fresh deliveries if applicable

***Required in South Dakota**

Training of Site Personnel

- ▶ Sponsor must document that personnel have attended. - SFSP Sponsor Conducted Training Certification on SFSP website <http://doe.sd.gov/cans/documents/SFSP-Sponsor-Cert.pdf>



- ▶ No site may operate until personnel have attended training.
- ▶ Each site must have at least one individual present at meal time that has attended training from the sponsor.
- ▶ **Attendance at the SFSP Operational Training - does not replace the training the sponsor must do with their people prior opening the summer program with your team at your feeding locations**

FIRST DAY - Training of the Children / Caregivers

- ▶ Who may eat at the site
- ▶ When the meals will be served
- ▶ What types of meals will be served
- ▶ Why meals must be eaten at the site
- ▶ What the share table is and if allowing traveling item (Fruit/vegetable/grain in food safe package/peeling and not temperature controlled - cover later Share Table)

Meal Service Requirements

- ▶ Serve meals at the times submitted on the site information of application
- ▶ No off-site meal consumption unless:
 - ▶ Approved offsite meals (field trips) - sponsor must notify the vendor and CANS in advance.
- ▶ Serve the same meal to all children.
- ▶ Ensure that children eat all meals onsite.
- ▶ All children must receive a complete first meals before any child receives a second meal. PLAN Only for First meals.

Traveling Apple/Grain Component

- ▶ Maintain the meal service to ensure no off-site consumption unless it is
 - ▶ Either a fruit, vegetable or grain component in compliance with local health and safety codes placed on the share table see page 25 Site Supervisor Guide or taken from own meal for later consumption.
 - ▶ Allowed only if the sponsor has adequate staffing to properly administer and monitor.
 - ▶ Approved Field Trip - complete Off-site Meal request and submit to CANS

Share Table Allowed?

- ▶ String Cheese in plastic
- ▶ Orange in peel
- ▶ Banana in peel
- ▶ Applesauce cup with seal
- ▶ Slice of Bread
- ▶ Muffin in plastic bag
- ▶ Fruit cocktail on tray
- ▶ Milk

Which of these can be taken from dining area?

Share Table Allowed?

- ▶ String Cheese in plastic (Share **NO Travel**)
- ▶ Orange in peel (Share and Travel)
- ▶ Banana in peel (Share and Travel)
- ▶ Applesauce cup with seal (Share and Travel)
- ▶ Slice of Bread (**NO Share or Travel unless in a plastic bag protecting it from hands**)
- ▶ Muffin in plastic bag (Share and Travel)
- ▶ Fruit cocktail on tray (**NO Share or Travel**)
- ▶ Milk (Share **NO Travel**)

Which of these can be taken from dining area? **TRAVEL is LOCAL DECISION** talk to your administrative team/authorized representative.

Reimbursable Meals

- ▶ Only two meal types maximum and Lunch & Supper is not allowed, unless you are a camp or migrant site. See ADM Guidance p 67
- ▶ Serve as a complete unit.
- ▶ Use approved meal patterns and type.
- ▶ Meals served at approved sites
- ▶ Meals consumed on-site or at approved alternate sites (example: field trips) if approved Off-site meal request.



Non-reimbursable meals

- ▶ Non-reimbursable meals = NO MONEY
- ▶ No more than one meal served to a child at a time.
- ▶ Second meals in excess of 2% of the number of first meals served during the claim period will not be reimbursed. **If happening, reviewers will request information on non-food program funds used to cover these meals.**
- ▶ Meals served outside of the approved time frames and dates the state-agency approved will not be reimbursed.
- ▶ Meals missing a component.

Non-reimbursable Meals Cont.

- ▶ Meals served to ineligible children (children not meeting the income eligibility guidelines) if CAMP
- ▶ Meals in excess of the sites approved Capacity or CAP level (Average Daily Participation or ADP) of meal service.
 - ▶ Federal requirement – State Agency is tracking sponsors repeatedly upward adjusting their ADP and this will be monitored and sponsors are asked to look at prior year levels and enter a realistic capacity level at application time so this is not adjusted often.
- ▶ Meals served to **adults** but included in the count of reimbursable meals which is **not allowed**.



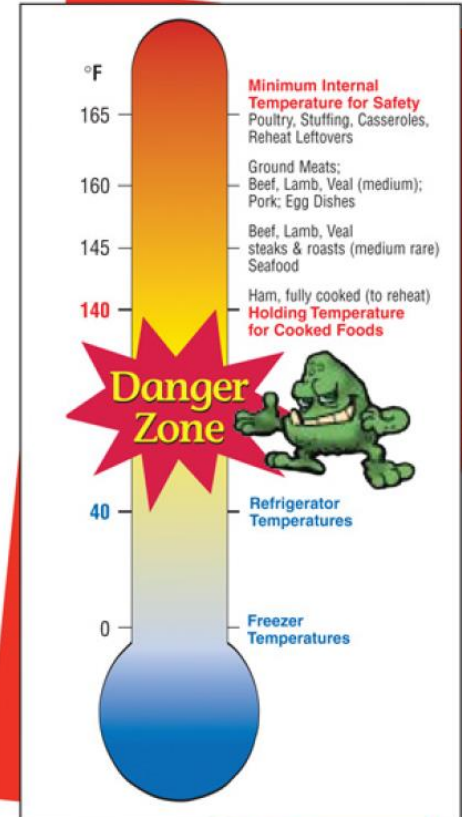
Food Safety - Temp Log

► Part Two Nutrition Guide Pages 73 - 95

- Definition of foodborne illness
- Good Personal Hygiene
- Handwashing / Gloves (75-76)

► TEMPERATURES

- Temperature **DANGER ZONE**
- Calibrating Thermometers
- How to take Temperatures
 - Receiving Temperatures
 - Cooking Temperatures
 - Holding Food / Transporting
 - Cooling
 - Reheating
- Log - Page 113



Food Safety - Clean vs Sanitize

- ▶ Cleaning Tables, Work Surfaces and Equipment
 - ▶ Wash with soap and water
 - ▶ Rinse to remove soap and debris
 - ▶ Sanitize - use proper sanitizing solution and test
 - ▶ Air Dry
- ▶ Three Compartment Sink
- ▶ Dish machine
- ▶ Must always follow State and local health department requirements
- ▶ Page 88 - Clean vs Sanitizing
- ▶ Pages 108 & 109 Food Safety Rules and Equipment needs



Food Safety - Storage & Sanitation

- ▶ Food Storage - Best Practices pages 86 & 87 Nutrition Guide
 - ▶ Examine Food received
 - ▶ Clean Storage area (Frozen, Refrigerated/Cooler, and Dry)
 - ▶ Minimum 6 inches off floor
 - ▶ Free hanging in all area with a temperature log - Page 114 Daily recording of frozen, cooler and dry areas.
 - ▶ First In First Out - method with date labeling
- ▶ Food Sanitation Tips and Cleanup (Mobile sites - garbage plan)
- ▶ Food Safety Checklist Pages 89-94
- ▶ South Dakota Food Code and SOP's (Standard Operating Procedures)



After Program Starts

CHANGES – approved by CANS

- Meal service changes can be amended
 - Submit in writing
 - New public release will be required
 - Must be approved by Julie McCord
- Closures for any reason report to CANS immediately – can be called in or emailed to julie.mccord@state.sd.us or (605)773-3110.



Appeal Rights

- ▶ Appeal Rights are in your packet (Agreement/Appeal) on the iCAN SFSP Download Forms and the SFSP website. They are also sent to sponsor when needed.
- ▶ Non-reimbursable meals claimed will be taken back in an over claim based on program audit or inspection.
- ▶ Menu, meal count form, production records, food receipts documentation used to verify the meals served are reimbursable.



Civil Rights Training

- Switch to training

<http://doe.sd.gov/cans/documents/SFSP-Civil.pdf>

Required Civil Rights - Justice for All Poster



- ▶ Poster required at each feeding site.
- ▶ Contact Courtney Martin at 773-3413 if need new poster

Civil Rights Checklist of Sponsor



- See 2017 Sponsor Monitor's Guide page 12



Language ភាសា Linguaggio ЯЗЫК
Γλώσσα Język ភាសា 𑂔𑂧𑂰𑂫𑂳𑂲 𑂔𑂧𑂰𑂫𑂳𑂲
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Langage 𑂔𑂧𑂰𑂫𑂳𑂲 𑂔𑂧𑂰𑂫𑂳𑂲 𑂔𑂧𑂰𑂫𑂳𑂲
भाषा భాష 𑂔𑂧𑂰𑂫𑂳𑂲 𑂔𑂧𑂰𑂫𑂳𑂲
Linguagem Wika 𑂔𑂧𑂰𑂫𑂳𑂲 𑂔𑂧𑂰𑂫𑂳𑂲
Sprache 语言 𑂔𑂧𑂰𑂫𑂳𑂲 Bahasa 언어

Beneficiary Data

- ▶ Sponsor must determine the number of potential eligible beneficiaries in by race/ethnic category-for application
- ▶ Sponsor must count the number of children participating at each feeding location at least once **during program operation** by visual determination see pages 12 and 14 Sponsor Monitor's Guide
- ▶ Plan to do during at Site Review -required documentation 2017 Sponsor Monitor's Guide pages 31-32 Racial and Ethnic Data Form
- ▶ Completed Racial and Ethnic Data Form should be kept on site and a copy given to sponsor.

Non-discrimination Statement

- ▶ In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.
- ▶ Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotope, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing, or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.
- ▶ To file a program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, (AD-3027) found online at: http://www.ascr.usda.gov/complaint_filing_cust.html, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442; or (3) email: program.intake@usda.gov.
- ▶ This institution is an equal opportunity provider.

NON-DISCRIMINATION STATEMENT (Short Version)

“This institution is an equal opportunity provider”

► <http://doe.sd.gov/cans/index.aspx>

To find Non-Discrimination Statement

Non-Discrimination Statement

- ▶ The following must include the Non-Discrimination Statement
 - ▶ Press Release
 - ▶ Poster giving hours meals are served
 - ▶ Brochures advertising program
 - ▶ Websites
 - ▶ Font size same as rest of the document



Records - Operating Costs

- ▶ Records to support the cost of food used should include:
 - ▶ Itemized receiving reports from supplier/including donated foods
 - ▶ Food inventories/manifests
 - ▶ Records of returns, discounts or other credits
 - ▶ Canceled checks or receipt of payment.

Allowable SFSP Costs

- ▶ FNS Instruction 796-4, Rev. 4
 - ▶ Operating Costs
 - ▶ Cost of food used
 - ▶ Nonfood supplies
 - ▶ Space for food service
 - ▶ Administrative costs
 - ▶ Planning
 - ▶ Organizing
 - ▶ Administration of SFSP

State & Federal Reviews(Audits) /Inspections

- ▶ State Agency - Dept. of Public Safety conduct program reviews.
- ▶ Health/Kitchen Inspections - City of Sioux Falls, DPS or IHS
- ▶ Reviews are conducted every 3 years or sooner due to formula requirements.
- ▶ Production Records for one week are required for inspector/reviewer.
- ▶ See Administrative Guidance for
 - ▶ Review Procedures
 - ▶ Violations
 - ▶ Corrective Action

State & Federal Reviews(Audits) /Inspections

- ▶ Missing expense documentation leads to being declared Seriously Deficient
- ▶ South Dakota has same seriously deficient checklist as Federal covered earlier in this presentation.
- ▶ Appeal Rights are sent for various actions.
- ▶ Sponsor receives more reimbursement that it spends – State Agency requires corrective action of
 - ▶ Improve food quality
 - ▶ Enhance monitoring and oversight

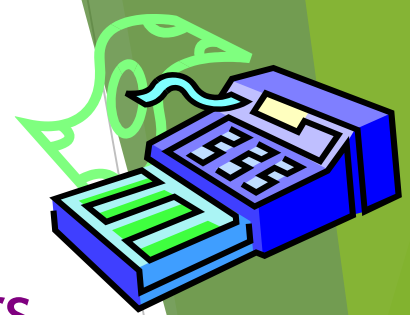
Scope of Review

Meal count -

It is critical that site personnel and monitors understand the importance of accurate point-of-service meal counts. Meal counts should represent only the number of reimbursable meals actually served to children.

That is, only complete meals served to eligible children can be claimed for reimbursement. Therefore, meals must be counted at the actual point-of-service.

Accurate Meal Counting and Claiming in the SFSP



In Summary:

- Requirements for SFSP 2019
- Operates when school is not in session
- Customer Service -
Know your site...
 - Meal schedules and information
 - Serving times
 - Delivery schedules (not all have this)
 - Approved number for site meal service



Meal Preparation

- ▶ Plan for each meal to contain all components
- ▶ Try not to prepare more meals than the amount of children that are anticipated to be in attendance
- ▶ Strive for only one meal per child



Meal Service Times & Meal Pattern

- ▶ Any meals served before the meal time can't be counted for reimbursement
- ▶ Meals served after the end of the serving time can't be reimbursed
- ▶ Meals should be available for service during the entire scheduled meal times
- ▶ Serve meals only in the designated areas
- ▶ All meals must meet the meal pattern requirements of the meal pattern approved in agreement
- ▶ OVS followed properly (optional)



Civil Rights

- **Serve all meals to all children without discrimination**
- **Every child should have the opportunity to participate in the meal service**
- **Display the “... And Justice for All” poster in an area where children can see it**
- **Nondiscrimination statement must be on all printed material**

This institution is an equal opportunity provider



Site Supervision

- All children must remain onsite while consuming meals
- Children can not leave the service area with any component of the meal
- Field trip meals must be approved by the state in advance, before claiming
- Provide a pleasant atmosphere for children to eat



Meal Count

- Record each meal after all components are received by the child
- Document the count and keep it in file
- Clearly identify what meal service the count is for (Breakfast/Lunch)
- Record 1st meals and 2nd meals
- Record program adults and non-program adults (NOT reimbursable)

Training

- ▶ One person must be on-site at all times that has had SFSP training put on by the Sponsor.
- ▶ Make sure all staff know what a reimbursable meal looks like
- ▶ Follow all health department guidelines while serving and preparing meals
- ▶ Know where your books and SFSP training resources are located



Records

- Document the meal service on the provided production records
- Use the meal count sheets to record the meals served.
- Keep track of all receipts for food and supplies from vendors
- Keep the records in a safe place
- Turn in documentation so that the sponsor can file a claim for reimbursement



Training of site personnel documentation

- ▶ Training of your site staff (Date on application)
- ▶ Have workers sign roster
- ▶ Make a copy for your files
- ▶ Upload in iCAN SFSP Attachment List after training
- ▶ No claims paid until certification of training is submitted to CANS

Turnip the Beet Awards



Turnip the Beet: High Quality Meals in the Summer Meal Programs

Award Overview

- ▶ USDA's Food Nutrition Service Award recognition for SFSP sponsors
- ▶ Award levels featured on Summer Capacity Builder
 - ▶ Silver
 - ▶ Bronze
 - ▶ Gold
 - ▶ <https://www.fns.usda.gov/sfsp/turnip-the-beet>

Visibility is Key



- ▶ South Dakota has vinyl banners for each open location - currently on order.
- ▶ Email [Julie McCord](#) with requests.

SFSP Resources

<http://www.fns.usda.gov/sfsp/summer-food-service-program-sfsp>

How To Help

- > Find a site
- > Sponsor a site
- > Manage a site
- > Raise Awareness

SFSP Tools

- > Summer Meals Toolkit
- > Program Guidance
- > Best Practices
- > Turnip the Beet!
- > Meal Patterns
- > Mapping Tools
- > Webinars & Videos

Browse by Subject

- > SFSP Fact Sheets
- > Frequently Asked Questions
- > Federal Register Documents
- > Legislation
- > Policy
- > Regulations
- > Serving Summer Meals
- > Contact State Agency

Summer Food Service Program

Print



Kansas Department of Education

Kansas is having great success at the Cole Sports Complex in Osawatomie!

1/10



The Summer Food Service Program (SFSP) ensures that low-income children continue to receive nutritious meals when school is not in session. This summer, USDA plans to serve more than 200 million free meals to children 18 years and under at approved SFSP sites.

Help us ensure that no child goes hungry this summer.

Spotlights



Turnip the Beet! High Quality Summer Meals Award Program



New SFSP resources for site supervisors

TEXT “Summer Meals” to 97779

Find a site near you!

.....

Call: 1-866-348-6479

Visit: www.fns.usda.gov/summerfoodrocks

Text: “Summer Meals” to 97779

► [USDA Summer Food Service Program Poster](#)

Outreach

Sponsors are encouraged to
make use of resources

SFSP Toolkit Online link

[Summer Food Service Program SFSP Summer Meals Toolkit](#)

School Outreach requirements Expanding
Awareness and Access to the Summer Food
Service Program (Policy Memo SFSP 7-2014
released November 12, 2013)



Nutrition Resource

<http://www.fns.usda.gov/tn/team-nutrition>

> Team Nutrition Home

How To Apply

- > Become a TN School

Popular Topics

- > About Team Nutrition
- > MyPlate
- > Resource Library
- > Resource Order Form
- > HealthierUS School Challenge
- > Graphics Library
- > Training Grants
- > Local Wellness Policy
- > Webinars and Training
- > Spanish Materials

Other Useful Links

- > Team Up
- > E-Newsletter
- > Best Practices Sharing Center
- > Healthy Meals Resource System
- > Professional Standards

Team Nutrition

Print



**Summer Food.
Summer Moves.**

Games and
activities for your
summer meal site.

5/8



Team Nutrition is an initiative of the USDA Food and Nutrition Service to support the Child Nutrition Programs through training and technical assistance for foodservice, nutrition education for children and their caregivers, and school and community support for healthy eating and physical activity.

Spotlights

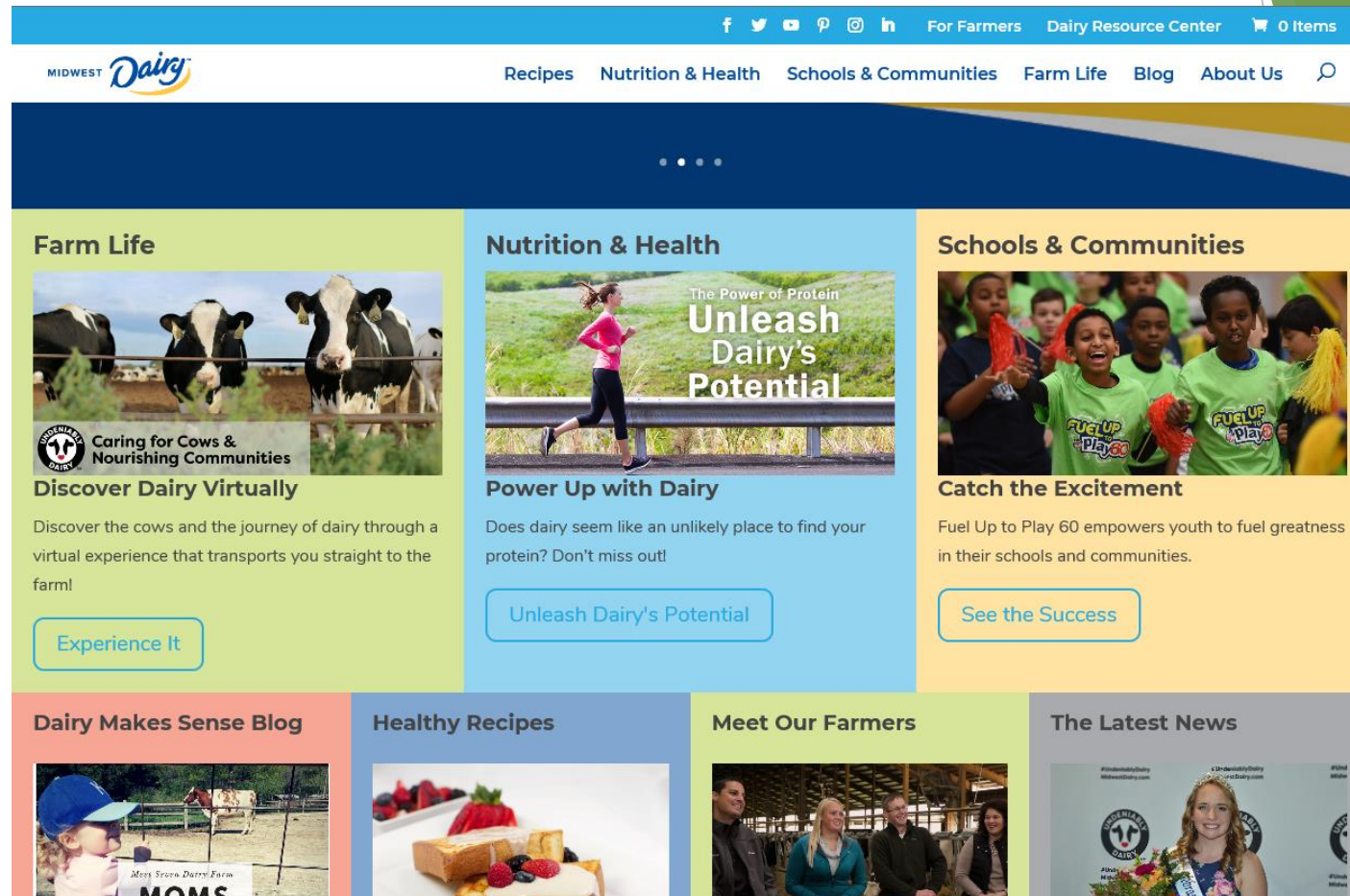


NEW: Webinars: [CACFP](#)
[Halftime: Thirty on Thursdays](#)
[Training Webinars](#)



NEW! [Child Care Recipes](#)

Midwest Dairy Council



► Whitney Blindert MS, RD, LN
wblindert@midwestdairy.com 605 338-3776

► <https://www.midwestdairy.com/>

Summer Reading and Feeding

SOUTH DAKOTA: Summer Reading and Summer Meals!

USDA U.S. Department of Agriculture

SUMMER MEALS
for
KIDS & TEENS
Being Served
in your Community

Find a site near you

Call: 1-866-348-6479
Visit: www.fns.usda.gov/summerfoodrocks
Text: "Summer Meals" to 97779

Open to all children
under 18.
No Cost!
No Enrollment!



USDA is an equal opportunity employer and provider.

USDA United States Department of Agriculture

School's Out!
POWER UP
for
Summer Fun!



Did you know there are free activities and meals available in your community for your kids and teens this summer?

Find a site near you!

Call: 1-866-348-6479
Visit: www.fns.usda.gov/summerfoodrocks
Text: "Summer Meals" to 97779

No cost or enrollment required.
Open to all children under 18.



U.S. Department of Agriculture | Food and Nutrition Services | (866) 485-1485 | January 2018
USDA is an equal opportunity employer and provider.

USDA U.S. Department of Agriculture

¡Illeacó el Verano!

USDA El Departamento de Agricultura de los Estados Unidos

COMIDAS DE VERANO

SOUTH DAKOTA: Summer Reading and Summer Meals!

Look for the 2019 theme at libraries near you!



Help feed students' minds and bodies this summer reading program, the South Dakota State Library Children and Youth Services and the South Dakota Department of Education Child and Adult Nutrition Services want to make you aware of summer feeding sites. As part of this program, organizations across the state's youth during the summer months. Children receive a meal free of charge at participating sites such as nonprofits, schools, libraries and local businesses.

Help feed students' bodies and minds this summer. As you make plans for your summer feeding site, the South Dakota State Library Children and Youth Services and the South Dakota Department of Education Child and Adult Nutrition Services want to make you aware of summer reading programs.

<http://doe.sd.gov/cans/documents/libraries.pdf>⁵⁰

No Kid Hungry Share Our Strength Center for Best Practices

<https://bestpractices.nokidhungry.org/summer-meals/outreach-materials>

FREE SUMMER MEALS

TEXT “FOOD”
TO 877-877

FOOD, FRIENDS & FUN!



School's Out, Food's In.
STRATEGIES & SOLUTIONS FOR CHILDHOOD HUNGER



Home | About | Events

SCHOOL BREAKFAST SUMMER MEALS AFTERSCHOOL EARLY CHILDHOOD SNAP FOOD S

Sponsor Center

SPONSOR CENTER
HOME

MOBILE MEALS
PLAYBOOK

About Mobile Meals

Mobile Meals In Action

Is Mobile Right for
You?

Mobile Meals
Calculator

Planning your
Program

Best Practices for
Mobile Operations

SPONSOR SURVEY

PROGRAM
EXCELLENCE

CHILD NUTRITION
PROGRAM GRANT
OPPORTUNITIES

FINANCIAL
MANAGEMENT

SODEXO FOUNDATION

Outreach Materials Templates

Sodexo Foundation Summer Meals Outreach Toolkit

Following are template designed outreach materials that your organization can customize to We recommend working with a professional graphic designer to assist you with customizing graphic designer, get creative! Ask your partners or the local college or high school design d Contact Tali Caiazza at TCaiazza@strength.org if you have questions or need recommenda

- Customizable Flyer Word Doc Template English; Word Doc Template Spanish



- National Poster PDF English; PDF Spanish; Customizable PDF English (Space to write (Space to write in additional text)



Participation Incentives



- ▶ Speakers and presentations
- ▶ Partner with other agencies to provide activities that children will attend either immediately before or following the meal service.
- ▶ Plan Kick-off event
- ▶ Getting local support to sponsor prizes
 - ▶ Distribute calendar of events for site to help maintain attendance.
 - ▶ Back to School bags are distributed toward end of summer program.
- ▶ Birthday celebration on low participation day (week EBT is given or Fridays)

ARE YOU READY?

Have fun with your
job and the kids!



Resources

- ▶ USDA Food and Nutrition Service Summer Food Service Program Handbooks <https://www.fns.usda.gov/sfsp/handbooks>
- ▶ South Dakota Department of Education –[Child and Adult Nutrition Services](http://doe.sd.gov/cans/sfsp.aspx) Summer Food Service Program, 800 Governors Drive, Pierre, SD 57501-2294
<http://doe.sd.gov/cans/sfsp.aspx>
- ▶ US Department of Agriculture Summer Food Service Program
<http://www.fns.usda.gov/sfsp>
- ▶ No Kid Hungry Share Our Strength center for Best Practices
- ▶ USDA 7 CFR Part 225 Regulations – Summer Food Program
<https://www.fns.usda.gov/part-225—summer-food-service-program>
- ▶ USDA Food and Nutrition Service SFSP Policies
<https://www.fns.usda.gov/sfsp/policy>
- ▶ US 2010 Census- South Dakota
<https://www.census.gov/quickfacts/fact/table/sd/PST045218>

QUESTIONS?

- Agreement, reviews, operation: Contact Julie McCord at 605-773-3110 or julie.mccord@state.sd.us.



Thank you for your participation!

Contact your SFSP State Agency!

